

From the Galley...courtesy of **Basha Gatien**

CORN TIMBALE

2 CANS CORN KERNELS

1 CAN CREAMED CORN

1 SMALL JAR

PIMIENTOS

3 CUPS SHREDDED

JARLSBERG CHEESE

4 GREEN ONIONS

5 EGGS - BEATEN

1/2 CUP WHIPPING

CREAM

SALT AND PEPPER TO TASTE

PAPRIKA FOR SPRINKLING ON TOP

Empty all 3 cans of corn into large bowl

Chop finely green onions and pimiento; Add to corn

Beat 5 eggs and add 1/2 cup whipping cream

Add salt and pepper to taste

Add 3 cups shredded Jarlsberg cheese

Mix all and pour into a large/deep dish pie pan or deep quiche dish; Sprinkle with paprika

Bake at 325' for approximately 1 hour or until top of timbale is just lightly browned. Remove from oven - cool for approximately 15 minutes and slice or spoon and serve